BAKING TIN, EDIBLE BAKED PRODUCT AND METHOD FOR THE PREPARATION THEREOF

The invention relates to an edible product, comprising a body consisting of an edible material, such as bread, rice and the like, said body having a crusty surface that has been obtained by heating, said surface comprising a top, bottom and periphery, one of the sides of the surface having an undulating shape. Such an undulating shape is known from the state of the art.

The undulating shape provides the product according to the invention with an extra large crusty surface, which is generally appreciated by the consumer. Nevertheless, the content, and thus the quantity of starting material that is needed to prepare the product, remains virtually the same, so that a higher quality and greater appreciation can be obtained at the same cost. This is also beneficial from the commercial standpoint.

The undulating shape can be made in a wide variety of different ways. For instance, as an example, the undulating shape can be on the top of the surface. Such surface, or another surface, can have an undulating shape with at least two peaks and, for example, at most ten peaks.

The undulating shape can extend over the entire side of the product. However, it is also possible to provide a break in such a side. The provision of a cavity in a roll or other bakery product is mentioned as an example. A filling, for example a sweet or savoury filling, can be accommodated in such a cavity. It must be understood that the size of the product can vary from a bite size product to a larger product with the dimensions of, for example, a French loaf, that is to say with a length of 40 - 60 cm. In principle, it is even possible to produce the product as an endless product and to provide ready-to-use portions by cutting into sections. Such a continuous product can, for example, be produced using a steel belt oven.

However, the use of a product obtained in this way is relatively limited.

The aim of the invention is to provide a product that is more attractive to consumers.

This aim is achieved with a product as described above in that the body is provided with a central cavity for introducing a filling therein. According to the present invention the product, such as a roll, becomes more attractive to consumers as a result of the presence of a central opening.

This central opening can be produced in various ways. In a first variant, the bottom of the baking tin is provided with a projection.

Such a projection can, for example, be made in the shape of a peaked roof. Although it is possible in principle to press an amount of dough material over such a peak in the undulating shape, it is preferred to work with a dough strand that is placed around such a projection. In particular, use is made of two dough strands that are placed on either side of the projection and gradually overlap one another close to the ends. Because the dough used will in general be relatively soft, a continuous baked product that extends above the top of the projection can finally be obtained.

According to another variant, a baking tin is used in which a smaller tin is placed in the cavity concerned after a layer of dough has first been placed on the bottom of the baking tin. When the dough rises and encloses the position of the small tin the dough is forced to move between the inner circumference of the baking tin, or the cavity, respectively, and the outside of the small tin, as a result of which a product with the desired shape and cavity is produced.

The invention also relates to a baking tin for a product as described above, comprising at least one container for a quantity of material to be heated, such as dough and the like, said container having a peripheral wall as well as a base provided with an undulating shape. Preferably, a grating is also used by means of which the container is covered. The grating ensures that, for example, a product such as bread acquires a crusty surface with undulations on rising. The grating forces the surface of the rising bread dough into an undulating shape, which ultimately will form the bottom surface of the finished product, such that the undulating shape is on both sides.

The product described above can be produced using methods known in the state of the art. When producing products with a cavity intended to receive a wide variety of types of fillings, such as the abovementioned sweet or savoury fillings, and more particularly fish, chicken and similar fillings, the starting point is a baking tin in which, in addition to the undulating shape described above, there is also a projection that corresponds to the shape of the cavity to be produced.

According to the present invention a cavity in the body is obtained by suitable interaction of the rising dough and a protruding part or small tin placed in the cavity in the baking tin. In this context the dough can be any dough known in the state of the art provided with any known additive. When the dough rises, which preferably will take place with heating, the rising dough will reach the closure for the tin, which closure is preferably the bar grating described above.

The invention will be explained in more detail below with reference to an illustrative embodiment shown in the figures.

Fig. 1 shows an edible product according to the invention in the form of a roll or bun,

Fig. 2 shows a combination of a baking tin with a grating,

Figs 3 a - c show a grating shown in Fig. 2 in section with small tins,

Fig. 4 shows a plan view of an alternative baking tin for the production of the product according to the invention;

Fig. 5 shows a cross-section along the line V-V in Fig. 1 and;

Fig. 6 shows the cross-section according to Fig. 5 after introducing a filling.

The edible product shown in Fig. 1, which is a roll 20, has a crusty surface 1 with a top 2, a bottom 3 and a periphery 4. According to the invention the top 2 of the roll is provided with four peaks 5 and three troughs 6 located between them. The total surface area of the product, and in particular the crusty surface, is consequently relatively large, which is appreciated by the consumer. There is a central opening 21 for accommodating a filling.

Although four peaks 5 and three troughs 6 are shown in the embodiment in Fig. 1, other numbers of peaks and troughs can also be used and it is also possible to provide the top 2 with more troughs than peaks. The same applies for the bottom 3.

The product shown in Fig. 1 is baked with the combination 7 as shown in Fig. 2. The combination 7 comprises a baking tin 8 and a grating 9 placed thereon. The grating 9 has a peripheral edge 10 that drops round the entire periphery of the baking tin 8, such that the whole bears on one another such that it is not able to shift.

The baking tin 8 has a number of cups 11, with a bottom 12 that has peaks 13 and troughs 14. Small tins 23 can be placed in the cups 11, so that the construction according to Fig. 3 is produced.

When producing a roll or bun a slice of dough 24 is first placed on the bottom of a cup 11 in baking tin 8 (Fig. 3 a). The small tray (23) is then introduced, followed by fitting the grating 9. During subsequent heating the yeast dough 24 will want to expand, but is restricted by the presence of the small tray 23 (Fig. 3 b). On heating, the dough 24 will then rise and come into contact with the bars 16 of the grating, which delimits the final shape thereof (see also Fig. 2 and Fig. 3 c). The shape shown in Fig. 5 is produced as a result. A filling 25 can then be introduced into the cavity produced in this way, as is shown in Fig. 6. When it moves past the small tin 23 during rising of the dough, the latter comes into

contact with the bars 16 of the grating. As a result the top of the product acquires an undulating shape that can be parallel to the other undulations on the bottom. The rising dough is forced into an undulating shape by the bars 16, such that the undulated top 2 according to Fig. 1 is obtained.

The peaks 13 and troughs 14 in the bottom of the cups 11 provide the product with its characteristic undulating shape as shown in Fig. 1.

A plan view of an alternative tin 27 is shown highly diagrammatically in Fig. 4. The undulations are indicated by 28 and a projection extending from the bottom of the tin is indicated by 29. Two dough strands 30 and 31, which have been placed on either side of the projection 29, are also shown in Fig. 4. The tin shown on the basis of Fig. 4 is closed off by the bar grating in the manner shown in Fig. 2 and the product is then prepared. During this preparation the product shown in Figs 5 and 6 will be produced, the opening being precisely in the opposite side. By using a special dough recipe it is possible that during rising the strands 30 and 31 extend to above (in Fig. 6) the projection 29 and come together over the top thereof, as a result of which the bottom of the product shown in Figs 4 - 6 is produced. Enclosure is effected with the aid of the grating shown in Fig. 2. As a result of the use of this grating a further undulating effect is obtained on the other side of the roll and the crustiness of the product increases. Moreover, penetration of heat into the dough product is promoted.

The shape and size of the small tin 23 or the projection 29 can be determined depending on the type of filling and the wishes of the user.

By way of example a product is mentioned here where the peripheral edge around the cavity produced by the projection 29 has a width of approximately 1.3 cm at the free top end. For a "wave height" of approximately 1 cm the additional depth (or height) that is obtained with the small tin or projection 29 is approximately 1.5 cm. That is to say, a roll with a total height of approximately 4 cm at the peaks 25 has a height of approximately 3 cm at the troughs 26 and the base of the receptacle has a height of approximately 1.5 cm for receiving a filling that is not shown.

It is also possible, in a manner that is not shown, continuously to produce a roll provided with undulations and with or without a receptacle for filling. With this procedure the strand is cut, after baking, into portions that are suitable for consumption. The technique of the continuous production of bread products is known in the state of the art.

However, it is necessary to make modifications so that the undulating shape and the optional presence of the central receptacle can be produced.

Although the invention has been described above with reference to preferred embodiments, it will be understood from the number of variants that further variants are possible which are immediately obvious to those skilled in the art after reading the above description, which variants fall within the scope of the appended claims.